

PRODUCT SPECIFICATION

Barbara Luijckx sp. z o. o.

Article data modified on

08-06-22

Article number

3325464

Alternative number

Description

Blossoms white micro

ANNA

Food & Chocolate Regulation Act Description

Chocolate white

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Packaging

Net weight 4,0 kg
 Gross weight 4,4 kg

Amount of units per outer carton 1
 Amount of layers per pallet 11
 Outers/Cartons per pallet 80/120 88

Physical characteristics

Colour cream
 Size 5 x 2 ± 1 mm
 Odour typical
 Taste typical
 Texture homogeneous

**Ingredients**

Sugar
 Cocoa butter
 Whole **MILK** powder
WHEY powder
LACTOSE
 Emulsifier: E322 (sunflower lecithin)
 Natural vanilla flavouring

Physico-chemical specification

Criteria	Value	Method
Moisture	max. 1,0 %	IOCC
Total fat	29,3 % +/- 1,5	IOCC
Dry cocoa solids	26,0 % +/- 1,5	-
Dry milk solids	15,0 % +/- 1,0	-
Milkfat	4,2 % +/- 0,5	-

Microbiological specification

Criteria	Max. value	Method
Total plate count	5.000 cfu/g	ISO 4833
Yeasts	50 cfu/g	ISO 21527-2
Moulds	50 cfu/g	ISO 21527-2
Enterobacteriaceae	10 cfu/g	ISO 21528
E coli	0/g	ISO 16649
Salmonella	0/250g	ISO 6579

Storage and transport conditions

Temperature between 12 – 20 °C, and max 70% relative humidity.
 Away from foreign odours and out of direct sunlight.

Shelf life

12 months

Additional informationMay contain **SOYA**.

Due to the nature of our production process, shade of colour in products in each production batch can slight differ. Appearance of product's abrasions and local tints is the result of production process.

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Nutritional information

Reference	Values/100g	
Energy value	537	kcal
Energy value	2248	kJ
Protein	4,2	g
Carbohydrates	64,0	g
of which sugar	63,4	g
of which starch	0,0	g
Fat	29,3	g
of which saturated fatty acids	17,5	g
of which mono-unsaturated fatty acids	9,3	g
of which poly-unsaturated fatty acids	1,0	g
Fibre	0,0	g
Salt	0,19	g

This nutritional information of typical values based upon information of suppliers.

Food intolerance data

Alba			
Milk proteins	+	Honey	-
Lactose	+	Added salt	-
Egg products	-	Garlic	-
Soy proteins	?	Caffein	+
Soya oil	?	BHA/BHT E320/E321	-
Gluten	-	Saccharose	+
Wheat	-	Fructose	+
Rye	-	Azo-colours**	-
Beef	-	Tartrazin E102	-
Pork	-		
Chicken	-		
Fish	-		
Crustacean and shell-fish	-		
Maize	-		
Cocoa	+	Suitable for vegetarians	+*
Yeast	-	Suitable for vegans	-*
Leguminous plants	-		
Hazelnuts, almonds	-		
Other nuts*	-		
Hazelnuts oil, almonds oil	-		
Peanuts	-		
Peanut oil	-		
Sesame products	-		
Sesame oil	-		
Glutamate E620-E625	-		
Sulphite E220-E227	-		
Benzoic acid E210-E213	-		
Parabene E214-E219	-		
Cinnamon	-		
Vanillin	-		
Coriander	-		
Cellery	-		
Umbelliferae	-		
Orangeyellow S E110	-		
Azorubin E122	-		
Amarant E123	-		
Cochineal red A E124	-		
Allura red AC E129	-		
Patent blue E131	-		
Indigotine E132	-		
Annato-lycopene E160d	-		

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Tragacanth E413	-		
Gum arabic	-		
Sorbic acid E200-E203	-		
Hydrolysed vegetable protein	-		
Alcohol	-		
Aspartame	-		
Legend:			
Other nuts*= walnuts, pecan nuts, cashew nuts, pistachio nuts, Brazil nuts, macadamia nuts, chestnuts			
+ = present +* = suitable Azo-colours ** = E102, E110, E122, E123, E124, E151,E154 and E155			
- = absent -* = not suitable			
? = Traces possible or unknown			

GMO

The product is not produced on the base of genetically modified raw materials, according to the EU-regulation (EC) 1829/2003 and 1830/2003 there is no labelling required.

Used packaging

Number	Used packaging	Dimensions (lxwxh)	Amount	Unit	Material
	Carton	395x280x150 mm	1	Pieces	Cardboard
	Foil bag		1	Pieces	PE
	Label		1	Pieces	Paper
	EUR-pallet		1	Pieces	Wood
	Foil		1	Pieces	PE
	Tape		1	Pieces	PP

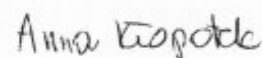
Composition of primary packing

PE 18,0 g
 Paper 2,0 g
 Cardboard 380,0 g

Total weight of primary packing 400,0 g

Composition of secondary packing

Wood 25,0 kg
 PE 0,5 kg
 PP 0,04 kg

BARBARA LUIJCKX sp. z o. o.**88-100 Inowroclaw, Latkowo 40****Tel. (0048) 52 358 07 00-14, Fax. (0048) 52 358 07 16****www.barbara-luijckx.pl, e-mail:decor@barbara-luijckx.pl**

Anna Kłopotek